



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Tronquoy-Lalande 2016

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<b>Price</b>	£43.49
<b>Code</b>	TRON010

A fantastic expression of the terroir of Saint-Estèphe. Powerful, rich and structured with beautifully polished tannins.

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### **Tasting Notes:**

The colour is dense. The lightly oaked nose is very expressive and presents good aromatic intensity. The aromas of black fruit and Morello cherry combine with spices and more toasty, bready notes of vanilla and coffee. The attack is clean, powerful and fresh. The opulent and generous mid-palate reveals notes of ripe fruit and tannins of great finesse. The aromatic finish is well balanced. An exceptional vintage!

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Specification	
<b>Vinification</b>	Fermentation takes place in stainless steel tanks followed by 12 months ageing in barrel, 25% of which is new.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Estèphe
<b>Type</b>	Red Wine
<b>Grape Mix</b>	Merlot 58%, Cabernet Sauvignon 34%, Petit Verdot 6 %, Cabernet Franc 2%
<b>Genres</b>	Practising Organic
<b>Vintage</b>	2016
<b>Producer</b>	Château Tronquoy-Lalande
<b>Producer Overview</b>	<p>The winegrowing estate was formed in the 18th century around the remarkable château built for the Tronquoy family on a design by Victor Louis, the architect of the Grand Théâtre in Bordeaux. An elegant, white-stone country house typical of the region, its two side towers with their pointed roofs peep above the highest trees in the surrounding park. The estate went through several different owners until 1968, when it was bought by Jean Texier and his wife Arlette Castéja-Texier. She would run the estate for 40 years. In 2006, Martin and Olivier Bouygues discovered this little vineyard, historically reputed for having one of the finest terroirs in Saint-Estèphe. On specialist advice, they decided to buy the property, marking the start of a new era in its history. <b>Read more online</b></p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with your rare beef Sunday roast, along with roast potatoes and garden vegetables